


BENCHFOODS



**COMMERCIAL FOOD
DEHYDRATORS**


BENCHFOODS

*Dehydrators America is the United States' largest Wholesale
Commercial & Industrial Food Dehydrator dealer.*

We ship direct to your door offering free domestic shipping, a 3-Year
Commercial Warranty, and provide full end-to-end customer service.
All of this, combined with up to 50% off retail, saving you thousands.

Our commercial food dehydrators are built for ongoing commercial use
and are perfect for dog treats, dog jerky, beef jerky, biltong,
fish & seafood, fruit, nuts, herbs and so much more!

“My business partner and I at the time were running a well known, cold-press, almond milk company. One of our by-products during the production process of cold-pressing almonds was almond pulp and after further processing, almond flour. In order to complete the final stage of processing, we needed a commercial dehydrator to dry out the almond flour completely. So I began looking around the market and could not believe what I found. The commercial food dehydrators we needed had a starting price of close to twenty thousand dollars! And on top of that, the companies carrying them were only offering 1-year limited warranties with barely any customer service or ongoing support.

After quite a few months, with tons of research, phone calls and late nights, we were able to find an engineering and manufacturing company that worked with us to build a top-quality dehydrator for a fraction of the retail price. Six months after receiving our first model, the conversation that led us to this very point and time took place. “There must be other businesses out there experiencing the same issue we did”, I said to my business partner. He replied, “Well... we could contact the manufacturing company and get them to build us a few more and see if there’s a demand.”

... and that’s how it all began.

We are so proud to be able to take our journey of struggles and frustration and use it all to help you get a quality product at an appropriate price. We take many steps to ensure you are getting the best deal possible and are constantly working on improving every aspect of our customer experience. It’s a pleasure to work with you and I hope that someday I can come to visit your operation and get to see some of the fruits of our labour in action.

– Sean, Co-founder



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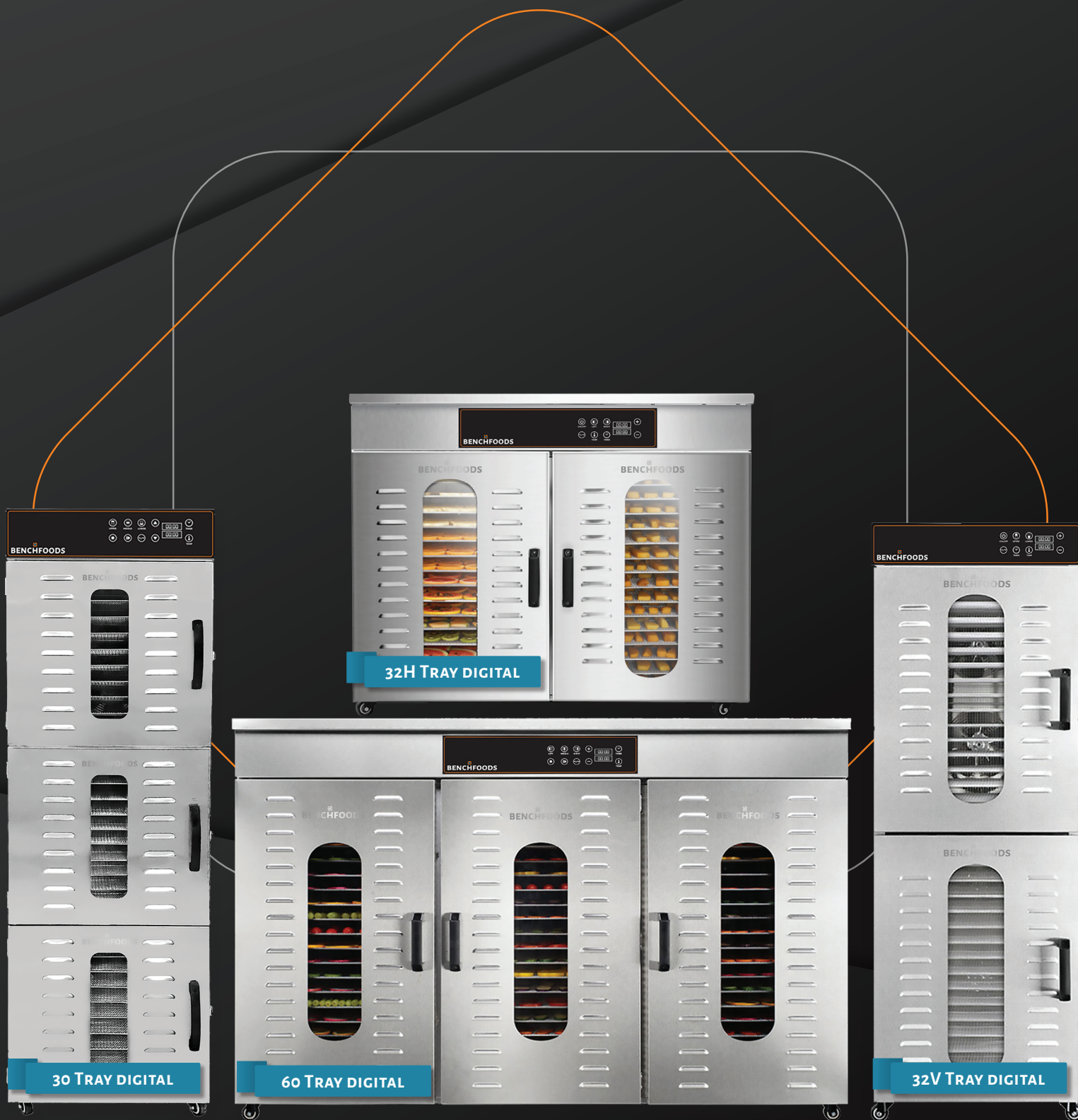
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DIGITAL DEHYDRATORS





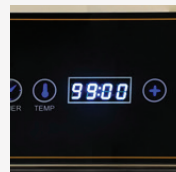
DISCOVER OUR RANGE OF DIGITAL DEHYDRATORS

The Digital Commercial Food Dehydrator range is designed for commercial use and is completely food safe. Trays range from 16-60 capacity with 360° horizontal airflow, ensuring even heating throughout.



COMMERCIAL GRADE QUALITY

Our entire product line is commercial grade stainless steel inside and out. Built for the demand of ongoing commercial use. These units are easy to clean, maintain, and most important food safe.



99-HOUR TIMER

Designed for all products and industries in mind, our 99-hour timer will cover anything you might need to dehydrate for a full day of drying time.



PREMIUM FOOD-GRADE TRAYS

Our Food-Grade 304 Stainless Steel trays are made for the ongoing demand of the commercial food environment. They are easy to clean & maintain, dishwasher safe and are non-corrosive.



POWERFUL FULLY SEALED MOTORS

Built to last the long-haul, these fully enclosed and waterproof fan motors feature top-grade dual ball bearings and pure copper coils with an ideal dehydrating motor speed of 1800rpm.



85-195°F PRECISION THERMOSTATS

Get the quality outcome your looking for with our precision thermostats. Outstanding temperature control and temperature hold anywhere from 85-195°F.



HORIZONTAL AIR FLOW

No need to rotate trays or flip product mid-cycle. Our units use horizontal airflow technology to create even drying across all trays every time.



AMBIENT AIR MODE

If you desire to dry your product using fans only and no heat, simply set the temperature to 00 on the control panel. This can be great for drying products such as herbs, biltong and some seafoods.



GLASS OBSERVATION WINDOW

Our heat-resistant tempered glass windows are extremely strong and don't let any heat escape. Able to withstand an impact of 10,000 pounds per square inch. They can also withstand temperatures of up to 500°F.



TIME AND TEMP MEMORY FUNCTION

The unit remembers the last time and temperature setting from your previous batch making it easier and quicker if repeating the same recipes in future batches



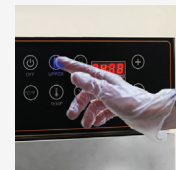
DOUBLE-WALLED STAINLESS STEEL

Double-walled Stainless Steel allows for better energy efficiency by keeping the heat where it belongs, inside the drying chamber. This feature also keeps the sides of the machine cool to the touch.



STRONG CASTOR WHEELS

Our lockable caster wheels make moving the unit into place and moving them for cleaning extremely easy. Once you get the unit where you want it to stay, simply lock it into place.



TEMPERED GLASS PANEL

These completely food-safe glass panels allow you to operate the controls while wearing food safety gloves. Cleaning them is super easy and they can withstand impacts of 10,000 pounds per square inch, making them perfect for the commercial environment.



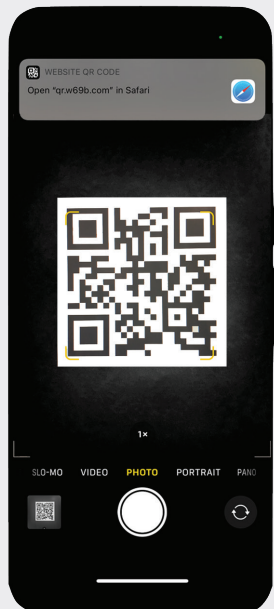
VIEW OUR RANGE OF DEHYDRATORS VIRTUALLY!

Not sure which dehydrator is right for your space? Follow these easy steps to view our complete range of Commercial Dehydrators in your warehouse using Augmented reality.

Locate and scan the QR code on any of our product pages to see a real sample of what our machine would look like in your warehouse or home.

1

Open your camera or QR scanner app on your Apple iPhone.



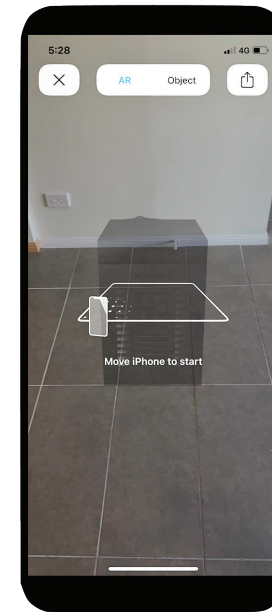
2

Align your camera over the QR code of the dehydrator you wish to view.

Tap on the Safari page, that pops up at the top of the screen, generated by the QR code.

3

Wait for the dehydrator to load. The loading icon will stop spinning once this has occurred.



4

Move your camera slowly back and forth across the floor or bench that you wish to place the dehydrator model on.

5

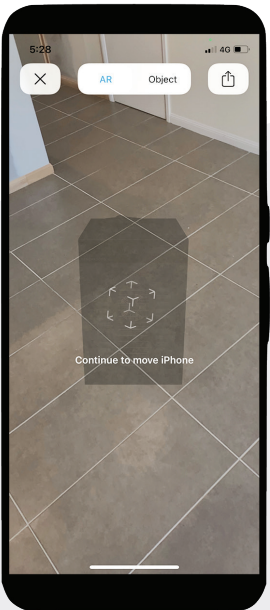
Continue to move your camera until your dehydrator appears in your room with you. See the tips below to assist with this step.



6

Move and rotate the dehydrator as necessary. Walk around to view all sides of the dehydrator in your own space.

**Once the unit appears, ensure it is completely level with the ground. If not, close and reload the model.*



TIPS

- > Ensure you are in a well-lit room
- > Move the camera slowly when searching for a surface
- > To move the unit, use one finger and slide across the screen
- > To rotate, place one finger on screen and use a second finger to rotate around
- > Compatible with Apple iPhone 7 models or newer.



16-CUD DIGITAL DEHYDRATOR

The 16-CUD Tray Digital is a Commercial Food Dehydrator designed for commercial use and is easy to maintain. It has a 16 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.



FEATURE	SPECIFICATION
Max Power Usage	1.5 kW
Avg Power Usage	600 W
Voltage / Frequency	110V/50-60Hz
Max Amperage	14A
Safety Breaker Required	Single Phase/15A (Standard Household Outlet)
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	1
Total Tray Area	28 sq. ft
Total Trays	16
Tray Dimensions	16" x 16"
Space Between Trays	1 2/5"
Tray Mesh Spacing	5/16" x 5/16"
Machine Weight	66 lbs
Product Dimensions (W x H x D)	18.5" x 2' 4.75" x 22.75"
Features	Memory Function, Ambient Air Mode



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



VIEW IN AUGMENTED REALITY

Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



RECIPE ZEPPELIN BEEF JERKY



Prep time 20mins
Cook Time 7hrs
Servings 10

Jerky is an awesome snack food that can be just as healthy as it is delicious. Better than store-bought; this mouthwatering jerky is full of flavor, and just the right amount of chewy. Learn how to make beef jerky with your dehydrator with this simple beef jerky recipe

INGREDIENTS

LEAN BEEF:

2 lbs beef round steak, cut into 1/4-inch thick jerky strips

MARINADE:

1/4 cup soy sauce
2 tablespoons worcestershire sauce
2 tablespoons liquid smoke
2 tablespoons brown sugar
2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon meat tenderizer
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon paprika

INSTRUCTIONS

1. Place beef strips in a large bowl.
2. Pour soy sauce, worcestershire sauce, liquid smoke, brown sugar, salt, pepper, meat tenderizer, garlic powder, onion powder, and paprika over beef. Mix to assure all the meat is evenly coated. Cover and marinate in the refrigerator for 8 hours or overnight.
3. Remove meat from bowl and place between two pieces of plastic wrap; pound to 1/8-inch thickness.
4. Arrange the meat strips on the tray of a dehydrator and dry at 140°F for 6 and half hours or until done to your liking.
5. Store in an airtight container or resealable bags.





VIEW IN AUGMENTED REALITY

Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



30-CUD
DIGITAL DEHYDRATOR

The 30-CUD Tray Digital is a Commercial Food Dehydrator designed for commercial use and is easy to maintain. It has an impressive 30 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.

FEATURE	SPECIFICATION
Max Power Usage	3 kW (1 kW x 3 Zones)
Avg Power Usage	1.2 kW (400 W x 3 Zones)
Voltage / Frequency	200-240V/50-60Hz
Max Amperage	12A
Safety Breaker Required	Single Phase/15A
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	3
Total Tray Area	53 sq. ft
Total Trays	30
Tray Dimensions	16" x 16"
Space Between Trays	1 2/5"
Tray Mesh Spacing	5/16" x 5/16"
Machine Weight	96 lbs
Product Dimensions (W x H x D)	17.25" x 4' 6.5" x 21.25"
Features	Memory Function, Ambient Air Mode

L
CAPACITY



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



RECIPE HERB SUN-DRIED TOMATOES



Prep time 10mins
Cook Time 6 hrs

Sun-dried tomatoes are marvelous and can be used in a plethora of salad, sandwich and dressing recipes. These intensely flavored delights are a packed with nutrients, providing vitamins C and K, iron, and lycopene, an antioxidant associated with lower risk of certain cancers. This simple recipe will have you falling in love with your new dehydrator.

INGREDIENTS

2 -3 pounds vine-ripened tomatoes
1 tsp. dried oregano
1 tsp. dried basil
Sea salt and pepper, to taste
1 head garlic cloves removed and peeled
10 -12 basil leaves
2 cups extra virgin olive oil
Extra dried oregano and basil (optional)

INSTRUCTIONS

1. Wash and dry your tomatoes and slice them into 1/4" thick rounds.
2. Lay the tomato slices (without overlapping) on the dehydrator trays and season them with sea salt, pepper, dried oregano, and dried basil.
3. Place the trays in the dehydrator and set the timer for 6 hours at 140°F.
4. Remove the tomatoes from the dehydrator and layer them in a large jar or smaller jars. Add the garlic cloves, basil leaves, rosemary sprigs, and a little more dried basil and oregano.
5. Cover with olive oil and cap the jar. Store in the refrigerator and it will keep fresh for about 5 days.





VIEW IN AUGMENTED REALITY

Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



32H-CUD
DIGITAL DEHYDRATOR

The 32H-CUD Tray Digital is a Commercial Food Dehydrator designed for commercial use and is easy to maintain. It has an impressive 32 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.

FEATURE	SPECIFICATION
Max Power Usage	3.75 kW (1.875 kW x 2 Zones)
Avg Power Usage	1.5 kW (750 W x 2 Zones)
Voltage / Frequency	200-240V/50-60Hz
Max Amperage	15A
Safety Breaker Required	Single Phase/20A
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	2
Total Tray Area	57 sq. ft
Total Trays	32
Tray Dimensions	16" x 16"
Space Between Trays	1 2/5"
Tray Mesh Spacing	5/16" x 5/16"
Machine Weight	113 lbs
Product Dimensions (W x H x D)	3' .5" x 2' 7.25" x 21.5"
Features	Memory Function, Ambient Air Mode



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



RECIPE MANGO CHIPS



Prep time 15mins
Cook Time 10hrs
Servings 7

These 100% natural mango chips are tantalizingly light, with a crispy texture. With no preservatives, cholesterol or oil you can enjoy this tasty treat, guilt free. These mango chips can be easily made at home in your food dehydrator and provide a great way to store mangoes to be enjoyed all year round.

INGREDIENTS

7 medium mangoes

INSTRUCTIONS

1. Scrub the mangoes with a clean vegetable brush under running water. Depending on the size of the mangoes and the thickness of the slices you like, you may need more or less mangoes.
2. Cut each mango in 2 halves around the pit and peel off the skin
3. Cut the mango halves in as thin slices as you would like.
4. Arrange the mango slices into the dehydrator's sheets
5. Dehydrate the mango slices at approximately 140°F for 6-10 hours depending on your taste. After about 10 hours of drying, they are crisp and crunchy.
6. Feel free to be more creative and garnish this mango snack with chilli flakes, cucumber and tomato slices, chopped onions, or pair it with a dip of your choice.





VIEW IN AUGMENTED REALITY
Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



32V-CUD DIGITAL DEHYDRATOR

The 32V-CUD Tray Digital is a Commercial Food Dehydrator designed for commercial use and is easy to maintain. It has a large 32 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.

FEATURE	SPECIFICATION	L CAPACITY
Max Power Usage	3.75 kW (1.875 kW x 2 Zones)	
Avg Power Usage	1.5 kW (750 W x 2 Zones)	
Voltage / Frequency	200-240V/50-60Hz	
Max Amperage	15A	
Safety Breaker Required	Single Phase/20A	
Temperature Range	Ambient Mode, 85 - 195°F	
Timer	0 - 99hr	
Independent Zones	2	
Total Tray Area	57 sq. ft	
Total Trays	32	
Tray Dimensions	16" x 16"	
Space Between Trays	1 2/5"	
Tray Mesh Spacing	5/16" x 5/16"	
Machine Weight	121 lbs	
Product Dimensions (W x H x D)	18.5" x 4' 6" x 22.75"	
Features	Memory Function, Ambient Air Mode	



TIMER

- > 24HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



RECIPE JERKY DOG TREATS



Prep time 20mins
Cook Time 4-6hrs

Only the best will do for your loyal companion. This recipe produces dog treats that are preservative-free, made with human-grade ingredients. These high quality treats are just like the jerky you would want to eat, with all the same mouthwatering flavors. Perfect for dog training rewards or everyday treats with an enticing texture that dogs love to chew.

INGREDIENTS

PROTEIN OPTIONS:

- A lean cut of beef like flank steak with little or no marbling
- Chicken breast or thigh (fat trimmed)
- Salmon (deboned)
- Lamb or mutton

MARINADE:

1 cup unsweetened pineapple juice
1/2 cup liquid aminos
1/2 cup apple cider vinegar
A splash of fish sauce
A pinch of powdered ginger
Optional: 1-2 drops liquid smoke

INSTRUCTIONS

1. Mix all your marinade ingredients together. You will need one batch of marinade per pound of meat.
2. Prep your lean meats by first removing all visible fat and discarding.
3. Slice your proteins into thin, uniform sized pieces. (Cutting with the grain will make a chewier jerky treat. Cutting against the grain will make a less chewy jerky treat)
4. Place your protein in the marinade, stirring to make sure everything is evenly covered.
5. Marinate in the refrigerator for 8-24 hours.
6. When you're ready to dehydrate, preheat your dehydrator to 160°F
7. Strain protein from marinade, patting dry with a paper towel.
8. Place sliced meats onto trays, making sure to leave enough room between every piece for good airflow.
9. Set timer for 4 hours.
10. Check at 4 hours, you want to see the meat shrunk by at least half, dark and consistent in color, and dry all the way through. The meat should bend but not feel rubbery or puffy.
11. When meat is completely cooled, store in an airtight container





VIEW IN AUGMENTED REALITY
Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



MODEL: 60-CUD

60 TRAY DIGITAL DEHYDRATOR

The 60-CUD Tray Digital is an economical Commercial Food Dehydrator designed for commercial use and is easy to maintain. It has an extra-large 60 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.



FEATURE	SPECIFICATION
Max Power Usage	4.5 kW (1.5 kW x 3 Zones)
Avg Power Usage	1.8 kW (600 W x 3 Zones)
Voltage / Frequency	200-240V/50-60Hz
Max Amperage	19.56A
Safety Breaker Required	Single Phase/25A
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	3
Total Tray Area	107 sq. ft
Total Trays	60
Tray Dimensions	16" x 16"
Space Between Trays	1 2/5"
Tray Mesh Spacing	5/16" x 5/16"
Machine Weight	190 lbs
Product Dimensions (W x H x D)	4' 7.5" x 3' .5" x 22"
Features	Memory Function, Ambient Air Mode



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



RECIPE KETO CAJUN BEEF JERKY



Prep time 20mins
Cook Time 4-6hrs
Servings 20

Beef jerky is one of our favorite keto snacks! It's simply so delicious! The problem? Store-bought jerky usually has a lot of added sugar, which makes it not keto-friendly. With this recipe you will be enjoying your favorite snack, carb free! Of course, you're welcome to experiment with this recipe, changing proportions and adding new seasoning, to create your own signature marinade.

INGREDIENTS

LEAN BEEF:

2 lbs 8 oz lean beef such as round steak

MARINADE:

1 cup apple cider vinegar
1 1/3 cup Cold Water
2 2/3 tsp oregano
2 tsp garlic powder
2 2/3 tsp thyme
4 tsp cayenne pepper
2 tsp sweet paprika
2 tsp smoked paprika
1 tsp red pepper flakes
2 tsp Salt and black pepper

INSTRUCTIONS

1. Slice the meat into medium-size stripes against the grain.
2. In a small bowl, mix all marinade ingredients and transfer the mixture to a ziplock bag.
3. Add the beef strips and shake well. Put the bag with beef in the fridge and marinate for 8-24 hours.
4. Drain the beef after marinating.
5. Put the meat on the dehydrator racks and make sure the stripes don't touch each other.
6. Dry on 160°F – 170°F for 4-6 hours. Then turn the dehydrator off, but leave the stripes on the racks to completely cool.
7. Store in a ziplock bag.



28 TRAY DIGITAL



VIEW IN AUGMENTED REALITY

Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



MODEL: 28-CUD
28 TRAY DIGITAL DEHYDRATOR

The 28-CUD Tray Digital is a 2-Zone Commercial Food Dehydrator designed for commercial use. It has a 28 tray capacity and transmits air horizontally, a large capacity dehydrator with low energy consumption.

FEATURE	SPECIFICATION
Max Power Usage	6 kW (3 kW x 2 Zones)
Avg Power Usage	2.4 kW (1.2 kW x 2 Zones)
Voltage / Frequency	200-240V/50-60Hz
Max Amperage	29A
Safety Breaker Required	Single Phase/32A
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	2
Total Tray Area	130 sq. ft
Total Trays	28
Tray Dimensions	20" x 33.5"
Space Between Trays	2"
Tray Mesh Spacing	1/2" x 1/2"
Machine Weight	310 lbs
Product Dimensions (W x H x D)	2' 10.5" x 5' 6.5" x 2' 2.5"
Features	Memory Function, Ambient Air Mode



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass



RECIPE DEHYDRATED KALE CHIPS



Prep time 10mins
Cook Time 4hrs
Servings 4

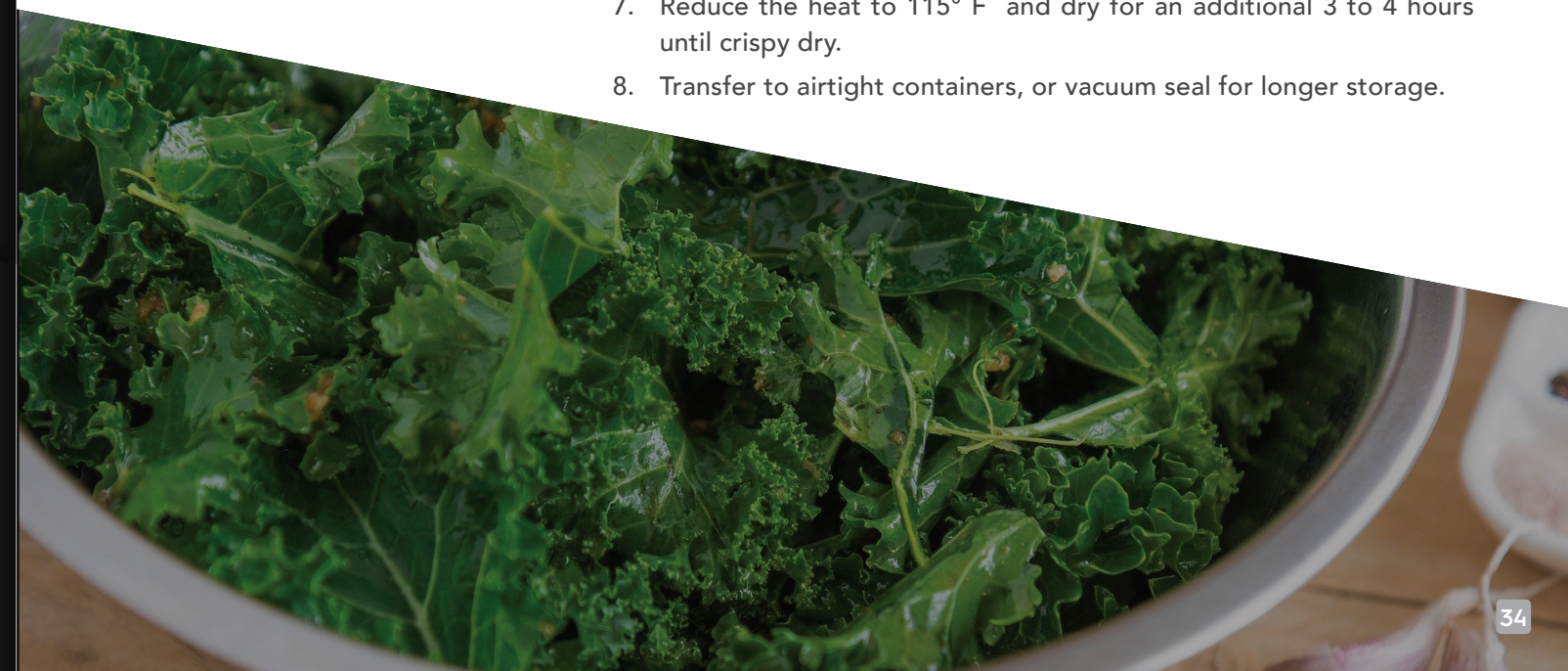
This recipe creates the perfect, crunchy dehydrated kale chips that are addictive, yet great for you. Do you find this tasty snack is too expensive from your local grocery store? Make them at home easily and cheaply with your brand new food dehydrator. This healthy snack is perfect for in-between meals to beat the snack attacks.

INGREDIENTS

1 large bunch kale (any variety)
2 to 3 teaspoons extra-virgin olive oil
3/4 teaspoon salt
Optional: 2 tablespoons nutritional yeast
Optional: Dash of cayenne pepper

INSTRUCTIONS

1. To prepare the kale, strip the leaves away from the leaf stalks and tough midribs. You don't want to dry the whole leaves as the midribs end up with the consistency of twigs, and they are not tasty.
2. Wash the kale leaves and dry them well in a salad spinner or by gently rolling the leaves in a clean dishtowel.
3. Tear the washed and dried leaves into just slightly larger than chip-sized pieces; they will shrink slightly as they dry.
4. Toss the kale in a large bowl with the extra-virgin olive oil and the salt. Massage the leaves well with your clean hands. All of the leaves should be more or less evenly coated with the oil. (If you like spicy flavors, add a dash of cayenne pepper. You could also add nutritional yeast for a cheesy flavor.)
5. Spread the leaves on the dehydrator trays in single layers. Do not crowd the leaves or they will not dry evenly. It is alright if the leaves touch, but they shouldn't overlap too much.
6. Dry the kale at 145° F for 1 hour.
7. Reduce the heat to 115° F and dry for an additional 3 to 4 hours until crispy dry.
8. Transfer to airtight containers, or vacuum seal for longer storage.



2 ZONE VERTICAL ROTISSERIE



VIEW IN AUGMENTED REALITY
Scan the following QR code to view this machine in your warehouse / kitchen environment



Compatible with Apple iPhones only



MODEL: 58R-CUD
2-ZONE ROTISSERIE DIGITAL DEHYDRATOR

The 2-Zone Rotisserie Digital Dehydrator is perfect for dehydrating biltong, sausages, whole fish, and any other type of product that requires to be hung during the dehydration process.

FEATURE	SPECIFICATION
Max Power Usage	4 kW (2 kW x 2 Zones)
Avg Power Usage	1.6 kW (800 W x 2 Zones)
Voltage / Frequency	200-240V/50-60Hz
Max Amperage	16A
Safety Breaker Required	Single Phase/25A
Temperature Range	Ambient Mode, 85 - 195°F
Timer	0 - 99hr
Independent Zones	2
Total Tray Area	N/A
Total Trays	N/A
Tray Dimensions	N/A
Space Between Trays	N/A
Tray Mesh Spacing	N/A
Machine Weight	108 lbs
Product Dimensions (W x H x D)	17.5" x 5' 7.75" x 23.5"
Features	Memory Function, Ambient Air Mode



TIMER

- > 99HR Timer Setting
- > Fixed Temperature Settings
- > Digital Timer Display



TEMPERATURE

- > Horizontal Hot Air System Ensuring all Trays are Heated with Even Temperature
- > 85-195°F Temperature Range



MATERIAL / QUALITY

- > Food Grade 304 Stainless Steel Trays
- > Commercial Grade Stainless Steel Housing & Latches
- > Tempered Glass Observation Window
- > Control Panel Tempered Glass

2 ZONE VERTICAL ROTISSERIE



RECIPE FRUIT LEATHERS



Prep time 10mins
Cook Time 4hrs
Servings 8

Do you want to incorporate more fruit into your family's diet? Enjoy homemade fruit roll ups with this easy recipe using your food dehydrator. This healthy lightweight snack is perfect for the lunchbox or to snack on while on the go. With raspberries, blueberries, and strawberries; this recipe will create a tasty combination for the whole family to enjoy!

INGREDIENTS

4 cups fresh fruit (raspberries, strawberries, blueberries)
6 tbsp white sugar
1 lemon, juiced

INSTRUCTIONS

1. Blend the fruit, sugar and lemon juice until well blended and smooth.
2. If desired, line the food dehydrator fruit tray with parchment paper. Spread the fruit mixture evenly across the fruit dehydrator tray.
3. Put on the lid and set the food dehydrator to 140°F (60C).
4. The dehydrating time varies depending on the fruit and can be anywhere from 4-12 hours. It is done when the fruit is leather and no longer sticky to the touch.
5. Cut into individual portions and roll up in parchment paper.
6. Store in the fridge in an airtight container.





ELECTRICAL AND MAINTENANCE

If you order one of our 16 Tray models, then your dehydrator will come with a standard household grounded plug ready for you to use right away. The majority of our larger commercial units are 220V and come with an insulated 3-wire power cord and no plug tip.

We opt to send the units this way because most customers get their units hardwired into their premises and/or may require a special plug tip based on their facilities already existing electrical setup.

Please refer to the User Manual you will receive via email and/or your dehydrator's product page on the website for referencing its specific electrical requirements.



3-YEAR COMMERCIAL WARRANTY

This Commercial Warranty applies to all physical goods (product/s) purchased from the company of MCLELLAN HILL LIMITED, operating as Dehydrators America.

1. WHAT DOES THIS WARRANTY COVER?

This Commercial Warranty covers any defects in material or workmanship under normal use during the Warranty Period.

During the Warranty Period, Dehydrators America will repair, at no charge, products or parts of a products that prove defective under normal use.

2. WHAT WILL WE DO TO CORRECT PROBLEMS?

Dehydrators America will action 1 of 3 scenarios based on the defect and the product purchased;

1. Send a brand-new replacement of the defective product.
2. If the defective part of the product is already identified, we will ship the replacement part and have a service technician come onsite to replace and install once it has arrived.
3. Send out a service technician to investigate the defect. Once the issue has been identified, the technician will either fix the defect immediately or notify Dehydrators America of replacement parts needed. If the latter, Dehydrators America will ship the required replacement parts to the service address. The technician will then return onsite to service and fix the product.

3. HOW LONG DOES THE COVERAGE LAST?

The Warranty Period for Physical Goods purchased from Dehydrators America is 3 years from the original date of purchase.

A replacement product or part/s assumes the remaining warranty of the original Physical Good or 180 days from the date of replacement or repair, whichever is longer.

4. WHAT DOES THIS LIMITED WARRANTY NOT COVER?

This Commercial Warranty does not cover defects or malfunction caused by misuse, abuse or improper maintenance, failure to follow operating instructions, or use with equipment with which it is not intended to be used. It doesn't cover cosmetic or incidental damages. Also, the warranty will not apply to damage caused by unauthorized alteration, modification or repair of the product.

5. WHAT DO YOU HAVE TO DO?

To obtain warranty service, firstly contact us to determine the problem and the most appropriate solution for you.

You may find our contact information located at www.dehydratorsamerica.com



BENCHFOODS

DEHYDRATORS AMERICA

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